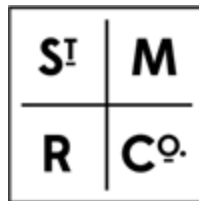


SWEET BOND



Enjoy delicious mini desserts served by the platter for sharing **\$38 per Platter**

House Chocolate Mud Cake
rich mud cake with fudge sauce

Vanilla Panna Cotta
infused with vanilla bean, ginger cake, choco pearl

House Crème Brule
caramelized sugar, oat crumble and meringue

Milk Chocolate Truffle
hazelnut dipped chocolate with gold dust

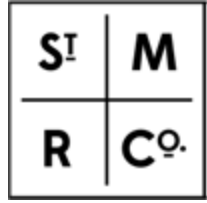
Seasonal Sorbet
mango and strawberry sorbets with oat crumbs

Your dessert platter come with 2 sticky wine of your selection

Moscato
Galway Pipe

#stmarksroadcomelbourne

Allow us to fulfill your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.



DESSERTS

Enjoy our dessert hour from 1930-2130 for \$13 each plated dessert

House Chocolate Mud Cake \$16

chocolate fudge sauce, hazelnut crumbs, meringue shards and hazelnut gelato

Berry Eton Mess \$16

seasonal berry compote, whipped vanilla cream and strawberry sorbet

White Chocolate and Vanilla Panna Cotta \$16

ginger cake, mango coulis, meringue, tuile, mango sorbet and white chocolate pearls

Crème Brule \$16

serve with berry sorbet, berry compote, and hazelnut oat crumbs

Sorbet Delight \$16

3 scoops of sorbets with wafer shards

LIQUID DESSERTS

Available Tuesday – Saturday 1930-2130

Lemon Meringue \$16

wyborowa vodka, frangelico, limoncello, freshly squeezed lemon juice, wonderfoam, meringue drop

Tiramisu \$16

baileys coffee liqueur, wyborowa vodka, espresso shot, salted caramel

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